

Beer Name: Abbey Dubbel Version 1
Release Date: 6/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	62	Sodium	11
Magnesium	22	Bicarbonate	24
Sulfate	105	Chloride	103

Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Rice Malt	4	14
Munich Millet Malt	2	10
Vienna Millet Malt	2	9
Caramel Millet Malt	1	5
Light Roast Millet Malt	0	8

Total Grain Weight 11 14

Enzymes

	<u>mL</u>
Ceremix Flex	9.7
Ondea Pro	12.9
Termamyl	9.7

Mash Step

	Temp (Fahrenheit)	Time Length (Minutes)
1	125	20
2	175	60

Rise from Step 1 to Step 2 should take 45 minutes

Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Mt Hood Hops	0.8	90 min
D240 Candi Syrup	12 oz	90 min
Yeastex 61 Nutrient	1.5 grams	10 min
Irish Moss	1/4 tsp	10 min

Fermentation

Yeast: Fermentis BE-256
Temperature: 63 deg F for 3 days, 70 deg F until complete
Total Time: 2 weeks

Targets

Mash pH	5.4
Preboil Gravity	1.066
End of Boil Gravity (OG)	1.072
Final Gravity	1.012
ABV	8.0%
IBU	17
Carbonation	2.5 vol CO2

Recipe Notes

Boil length is 90 minutes total
All enzymes added at start of mash
HERMS, RIMS, or BIAB required for rising step mash
All malts should be milled with a mill gap of 0.65 mm
Ingredients available through glutenfreehomebrewing.com
Contact jason@mutantis.beer with questions!